

Claim 3, line 1, replace "2" with --1--.

Claim 3, line 2, replace "the interface" with
--interfaces--.

4. (Thrice Amended) The method of claim [2] 1,
wherein the pH decrease is obtained by adding an additive causing
a delayed acidification ~~in a~~ quantity such that the pH value
decreases in the layer with solubilized proteins[, while the
5 resulting final pH decrease in the pieces of meat is insufficient
to affect the taste].

Claim 8, line 2, replace "treatment" with --tumbling--.

Claim 12, line 2, replace "common salt" with --sodium
chloride--.

17. (Twice Amended) The method of claim 1, wherein
meat reduced in size is used as a starting material and the
denaturation and coagulation is performed while the meat is held
in a ~~thin~~ layer under ~~light~~ pressure to form a product [with the
5 texture of thinly cut red meat].

19. (Amended) The method of claim [2] 1, wherein at
least on [the interface] interfaces between the smaller pieces
of meat and the layer with solubilized proteins a temporary pH
decrease is brought about of 0.75 to 3.

20. (Amended) The method of claim [2] 1, wherein at
least on [the interface] interfaces between the smaller pieces